

Blackberry Mascarpone Dessert Pizza

prep time: cook time: total time:

Dessert is served for your brunch with this elegant dessert pizza. A buttery, flaky croissant bread crust is topped with a sweet blackberry sauce, then creamy mascarpone cheese, and finally topped with fresh blackberries. Perfect for serving a crowd during a serve yourself brunch.

ingredients:

- 2 tubes store bought crescent dough
- 1 (10 oz) jar all fruit blackberry jam (made from all fruit juice)
- 1/4 cup granulated sugar
- 2 (8 oz) packages mascarpone cheese
- 1 pint fresh blackberries
- 1 tablespoon fresh picked mint leaves
- powdered sugar or honey for topping -optional

instructions:

1. Preheat oven to 375 degrees.
2. Prepare a 16 inch pizza pan or baking stone with non stick spray or lightly flour as needed.
3. Unroll tubes of dough, separating triangles.
4. Lay triangles of dough next to each other on pizza pan forming a circle (or pizza crust) sealing the seams as you go.
5. once full circle has been formed and all seams have been pinched together, bake crust according to package directions 10-12 minutes till starting to turn golden. remove from heat and let crust cool.
6. While crust is baking, prepare the blackberry sauce: In sauce pan over medium heat, stir together blackberry jam and granulated sugar. stir frequently as sugar dissolves and jam turns into a sauce, remove from heat and let cool to room temperature.
7. to assemble: Spread blackberry sauce on baked crust to within an inch of the crust edges.
8. Spread the mascarpone cheese on top of the sauce, within an inch of the edge of the sauce .
9. Top with fresh blackberries and mint leaves.
10. Cut into 8 or more slices,
11. Top with powdered sugar or drizzle with honey before serving.